

PRESS RELEASE

"ATTIMI by HEINZ BECK" WINS THE INTERNATIONAL PRIZE "BEST RESTAURANT IN MOBILITY" OF "LA LISTE"

***The restaurant at Rome's Fiumicino airport overcame the Top 100 competition of "La Liste" –
The World's Best Restaurant Selection, a ranking emerging from the analysis of over 16,000
restaurants in 165 countries.***

Paris, 4th December 2018 - The restaurant "Attimi by Heinz Beck", opened inside Rome's Fiumicino airport, the only stopover in the world to host the award-winning chef's restaurant, has won the prestigious "Best Restaurant in Mobility" of *La Liste*, the most authoritative international selection of haute cuisine restaurants. The award was presented in Paris, in an important ceremony held at the Quai d'Orsay, home of the French Foreign Ministry.

The restaurant, created thanks to the partnership between Beck&Maltese Consulting and Chef Express of the Cremonini Group, has introduced completely new concepts in commercial airport catering. "Attimi" is located in the boarding area of the capital's intercontinental flights: 3,000 square meters completely dedicated to the culinary and wine offer that reaches its highest expression with Beck's restaurant.

Chef Heinz Beck is renowned the world over for the "La Pergola" restaurant in Rome and for several other concepts created in Italy, Portugal, Dubai, Japan and England. The concept "Attimi" comes from the analysis of the eating habits of travellers and it is the precise attention towards time that characterises this gastronomic experience: three different "time menus" have been created for 30, 45 or 60 minutes, depending on how long the customer can stay while waiting for departure.

Because when you have to catch a plane, as you know, the time available is a determining factor: and with "Attimi by Heinz Beck" one can eat "fast" with a "slow" quality.

Privileging quality and originality, in order to counteract the ever-increasing standardisation on a global level of ingredients and flavours, is in fact the other objective of "Attimi by Heinz Beck", which is located in an airport environment where the pursuit of excellence in terms of the offer is high.

Based on the compilation of hundreds of guides and millions of reviews online, the La Liste 2019 selection has reviewed over 16,000 high-level restaurants in 165 countries. Overseen by an international team of food experts gathered by the founder Philippe Faure, La Liste has created an inclusive concept that brings the best of the reviews analyzed through an unbiased and objective process. With licensed guides (for example, Michelin), prestigious newspapers (e.g. New York Times) and more recent sources (e.g. Cubapaladar, the first Cuban guide), this ranking is truly representative of international opinions.

La Liste is based on an algorithm that permits the calculation of an annual score that establishes the ranking. The final result is an impressive sum of exceptional, carefully selected gastronomic experiences.

Heinz Beck explains the basic characteristics of the new restaurant: *"some more, some less, but everyone travels", says chef Heinz Beck, "and eating properly is one of the concerns when you are in foreign countries of which little is known about their gastronomic habits. Spices, perfumes, and methods of preparation are elements which in a metabolism put already to a hard test by jet lag become real determinant factors physically. I thought about Attimi's menus, to its format, reasoning about the fact that beyond our legitimate curiosity, when we find ourselves in countries other than our own, we look for "familiarity" in food so as to feel at home and feed ourselves in the healthiest way".*

According to **Cristian Biasoni, CEO of Chef Express**, *"the prestigious award received by Attimi confirms the validity of our strategy of creating partnerships for projects of the highest quality. This restaurant created with Beck&Maltese Consulting is proof that even travellers can partake in a unique experience at mealtimes, as only chef Heinz Beck can offer on an international level; what we want, is that those who arrive in Italy, and those who leave our beautiful country live unforgettable and special emotions, like those that only our country with its artistic heritage and excellence can offer".*

Heinz Beck is recognized as one of the best known exponents of world gastronomy. Since 1994 he has been at the helm of "La Pergola" of Rome Cavalieri, a restaurant that he brought up from its beginnings to 3 Michelin Stars. **Beck&Maltese Consulting** is a company that operates in the international catering and hospitality market, with particular reference to the Luxury segment of the sector. Founded in 2005, it follows customers in every aspect of management consulting and handling; from conception and feasibility-sustainability studies, to the design of formats, to strategic positioning and management control. The management of the company, in addition to the founding members Teresa Maltese, CEO, and Heinz Beck, Executive Chef, is made up of professionals of the highest level capable of assisting customers in every area of services required. To date, in addition to "La Pergola" in Rome, these are the restaurants in the world managed by B&M Consulting: "Café Les Pailletes"* in Pescara, "Gusto by Heinz Beck"* in the Algarve in Portugal, "Social Heinz Beck", at the Waldorf Astoria Dubai Palm Jumeirah, the adventure of "Heinz Beck"* (awarded with 3 tricolour forks in the 2017 Top Italian Restaurants Guide of Gambero Rosso) in Tokyo, "Attimi by Heinz Beck" inside the Leonardo da Vinci airport in Rome Fiumicino, already winner of the award for the "Most Innovative Concept of the Year 2017" awarded during the Food Service Awards Italy, the "St. George Restaurant by Heinz Beck"* inside the Ashbee Hotel in Taormina and "Ruliano with Heinz Beck" in collaboration with the homonymous ham factory, inside "F.I.CO - Eataly World" in Bologna. The latest, recent openings; "Beck at Brown's", at Brown's Hotel in London, and "Attimi by Heinz Beck" in Milan Citylife, inaugurated in 2018.

Chef Express is the company that manages all the catering activities of the Cremonini Group, active in concession catering (railway stations, airports and motorways, on-board train catering) and commercial segments. In 2017 it generated revenues of 573 million Euro. In the concession catering sector in Italy, Chef Express has 200 points of sale and is a leader in the train station buffet market, with a presence in 46 railway stations (of which 11 Large Stations), it is active in motorway catering, with 50 service areas, and is present in 11 airports. The company operates with its own brands such as Chef Express, Mokà, Mr. Panino, Gourmé, Gusto Ristorante, JuiceBar and Bagel Factory, as well as with licensed brands, such as McDonald's, RossoSapore, and Cioccolati Italiani. In commercial catering, the company controls the Roadhouse Restaurant chain, with 128 premises in Italy.

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